

SAMUELS

SMALL PLATES

WARM OLIVES gf, df, v	14	HOUSEMADE FOCACCIA native thyme butter v	12	SMOKED CAMEMBERT honey & thyme, baguette v	26
GRUYERE & SPINACH RISOTTO maple pumpkin, herb & radicchio salad gf, v	25 38	SEARED SCALLOPS coconut vinaigrette, coriander, pickled shallot, green chilli, ginger crisps gf	25	LOCAL OCTOPUS romesco sauce, olive, chorizo gf	32
PORK BELLY kimchi cucumber, ponzu, garlic sprouts, sesame seeds, kewpie mayo df	26			BEEF TARTARE pickled cucumber, smoked oyster aioli, cured egg, parmesan, ciabatta crisp	28

LARGE PLATES

POTATO GNOCCHI porcini & swiss brown cream sauce, crispy sage, parmesan v	38	MARKET FISH lemon myrtle sauce, olive tapenade, cavolo nero gf	58	CRAB LINGUINE prawns, fresh chili, garlic, spinach, basil, tomato concasse	39
WAGYU BEEF CHEEK silver beet, horseradish puree, baby onions gf	48	BEEF FILLET du puy lentils, mélange of mushrooms, shredded smoked brisket, peas df	58	ROAST DUCK BREAST purple carrots, preserved muntries, carrot butter puree, shiso gf	49
DARDANUP LAMB turnip cream, Jerusalem artichokes, black garlic emulsion, pickled turnip gf	48			BEEF PRIME RIB 600GM duck fat potatoes, garlic spinach cream, jus gf	110

SIDES

WINTER SALAD wedged cos, blue cheese dressing, roasted baby carrots, toasted honey spiced macadamia, celery gf	16	BROCCOLINI parmesan, tomato & chickpea cassoulet, parmesan gf	16	GARDEN SALAD lettuce, tomato, onion, cucumber, pine nuts, lemon dressing gf, df	16
WHIPPED POTATO truffle oil, parmesan crisp	16	ROAST CAULIFLOWER smoked yoghurt, black garlic, almonds gf	16	DUCK FAT POTATO rosemary mayo gf	16